

## FOOD SERVICES MANAGEMENT PROFESSIONAL

*Oklahoma Food Management Certification*

*ServSafe Certified Instructor*

**ANTHONY R. COOKMAN**

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*...Consistently promoted to higher levels of responsibility due to exceptional work performance...*

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*Create and implement menu plans, oversee food selection, contain costs, and maintain quality control.*



*Well-qualified Food Service professional with strong management, decision-making, and leadership skills.*

*Noted for ability to delegate, problem solve, prioritize projects, manage personnel, and meet deadlines without compromising quality.*



### **Culinary Arts:**

- Superior culinary skills in food preparation, recipe experimentation /development, and full service catering. Proven success in developing food budgets and negotiating contracts. Ensure cleanliness, quality, and food service standards and procedures. Significantly upgraded quality of food operations, profitability, and standards of service through innovative menu planning.

### **Leadership & Management:**

- Exceptionally strong multi-tasking abilities. Planned and served catered affairs for 250+; developed menus, coordinated deliveries, and supervised personnel.

### **Operations:**

- Directed kitchen operations; \$2.6M purchasing budget, developed menus and pricing, scheduled staff, regulatory compliance, and food/labor cost/controls.

### **Staff Training & Motivation:**

- Successful career record of motivating personnel to perform at high efficiency levels. Talent for recruiting, hiring, and developing support staff. Team player; willing to share knowledge to attain corporate goals.

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**Computer literate: Word, Excel, & Internet • Possess Bachelor of Arts degree**

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*Team Management - Organizational & Coaching - Creative Menu Development  
Food & Labor Cost Control - Guest Satisfaction - Personnel Development - Procurement & Inventory  
Control - Community Relations - Equipment Standards - Sanitation & Safety Measures*

## CAREER BACKGROUND

BETTER LIVING, INC., Norman, OK

2010 - Present

*Publicly-held, global food service management company. Divisions include Vending, Fine Dining, Schools, and Catered Dining.*

### **Food Service Manager** (2011-present)

Oversee food service operations at 8 corporate locations; provide breakfast and lunch for populations up to 1950+ at each location. Manage 37 staff, including food prep cooks, cashiers, cooks, and fryers. Recruit, train, schedule, and perform employee evaluations. Accountable for volume sales on budget of \$2.6M annually. Generate sales of \$12,500-\$41,900 daily at each location; control \$512K-\$515K inventory. Perform menu planning, inventory control, and purchasing. Design menus for special school events. Negotiate with outside vendors, conduct monthly staff meetings, perform end-of-day cash balances, handle bank deposits, submit vendor bills electronically, determine food pricing, provide sales and profit analysis, and conduct food reviews. Diplomatic team player able to foster relationships with Members, Employee Partners and guests.

**Performance Highlights:**

- Reduced cost 21% through combining locations and negotiating vendor contracts
- Increased profits 34% through in-house preparation of pizza
- Recognized by senior-level management; consistently receive annual bonuses based on corporate budget expectations
- Qualified to administer state-mandated ServSafe test
- Boosted profits through maintaining food costs at 38-42%; less than 47% estimated corporate budget.
- Facilitated smooth transition process during corporate mergers.

**Food Service Worker (2010)**

Fast-track promotion to management. Hands-on experience in all phases of food service operations.

THE AMERICAN DREAM, Norman, OK

2010

*Bed and breakfast hotel.*

**Caterer / Server / Bartender** (part-time)

Provided catering services, including menu planning and food preparation, for special events; up to 180+ guests. Upscale dining with up to 5 main courses.

END OF THE DAY, Norman, OK

2008 - 2010

*80-seat fine dining restaurant serving lunch and dinner.*

**Caterer/Server/Bartender** (part time)

Provided catering services for special events and parties for up to 90+ guests.

**EDUCATION**

COLLEGE UNIVERSITY, Norman, OK / **Bachelor of Culinary Arts** (2010)

***Personally paid for all college expenses***

**CONTINUING EDUCATION**

Quality Assurance [2018; 2019]

Power of Many [2018]

Contribution Analysis and Pricing is Very Effective (C.A.P.T.I.V.E.) [2018]

Diversity Training [2015; 2017]

Creating a dynamic, fun, and enjoyable working environment (FISH) [2016]

**PROFIT IMPROVEMENT METHODS:**

Interactive program focusing on learning and using the action  
planning process to improve profitability [2014]

Beginners Excel [2014]

**CERTIFICATIONS**

ServSafe Certified [2014]

Oklahoma Food Manager Certified [2014]